

# SAINT MAX

## CÔTES DE PROVENCE 2025



### GRAPE VARIETES

Grenache noir 62%, Cinsault 20%, Carignan 8%, Syrah 5%, Mourvèdre 5%

### LOCATION

The vineyards are located in the inner valley of the Cuers plain, on the sides of the foothills of the Massif des Maures, and on the arçois inland country at the foot of these same mounts.

### CLIMATE

The Cuers area benefits from the influence of the Mediterranean Sea, as well as the continental influences of the inland. The arçois inland country enjoys a cooler climate.

### WINEMAKING & AGING

Direct pressing in pneumatic presses. Short skin contact to ensure a pale and bright hue as well as an intense aromatic expression. In order to preserve the natural acidity and freshness of the wine's aromas, the malolactic fermentation is not processed. Aging on fine lees in tanks for 3 months then early bottling: January/February of the year following harvest.

### KEEPING TIME & PAIRING

Our Côtes de Provence rosé Saint MAX can be enjoyed within 2 years following harvest when it displays a bright pale pink color, intense citrus (grapefruit) and peach notes and a delicate, intense mid-palate. Ideal as an aperitif, with shellfish or crusted prawn served with citrus sauce...